

<b>LIST OF REFERENCES CITED BY APPLICANT</b> <b>Form PTO-1449</b> <i>(Use several sheets if necessary)</i>				ATTY. DOCKET NO.: <b>88265-7617</b>		APPLICATION NO.:		
Sheet 1 of 1				APPLICANT: <b>Eric T. BEST et al.</b>				
				FILING DATE: <b>Concurrently herewith</b>		GROUP:		
<b>U.S. PATENT DOCUMENTS</b>								
*EXAMINER INITIAL	CITE NO.	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE	
CP	AA	4,985,263	01/1991	Klug et al.	426	302		
	AB	5,505,982	04/1996	Krawczyk et al.	426	660		
	AC	5,556,659	09/1996	De Pedro et al.	426	302		
<b>FOREIGN PATENT DOCUMENTS</b>								
		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
							YES	NO
CP	AD	195 03 670 A1	08/1996	DE (with English abstract)				
	AE	0 048 123 A1	03/1982	EP				
	AF	0 277 448 B1	08/1988	EP (with English abstract)				
	AG	0 487 340 B1	05/1992	EP				
	A	0 560 053 B1	09/1993	EP				
	AI	0 607 002 B1	07/1994	EP				
	AJ	0 808 580 A2	11/1997	EP				
	AK	2002-017266	01/2002	JP (with English abstract)				
	AL	WO 94/09649	05/1994	WO				
	AM	WO 96/22030	07/1996	WO				
	AN	WO 97/00617	01/1997	WO				
	AO	WO 00/38534	07/2000	WO				
<b>OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, Etc.)</b>								
CP	AP	C.M. Deis, "Reducing fat: A cutting-edge strategy," <i>Food Product Design</i> , March 1997.						
CP	AQ	G. Talbot, "Fat emulsifiers and crystallization," <i>Physico-Chemical Aspects of Food Processing</i> , (Beckett, S.T., ed.), Blackie Academic and Professional, London, 1995, pp. 142-166.						
<b>EXAMINER</b>  /Carolyn Paden/ (09/21/2006)				<b>DATE CONSIDERED</b>  09/21/2006				
*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.								